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| |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | | **Course Name** | | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** | | **professional English** | | 2201313 | III | 2+0 | 2 | 2 | | Prerequisite Courses |  | | | | | | | Language of the Course | Turkish | | | | | | | Type of Course | Compulsory | | | | | | | Course Coordinator |  | | | | | | | Instructor | Ahmet İlyas | | | | | | | Course Assistants |  | | | | | | | The aim of lesson | This course aims to provide students with culinary education, which is an important area in the tourism industry, to have a basic knowledge of the English language, which is the basic need for the preparation and presentation of national and international dishes and beverages. For this purpose, the student will gain professional grammar proficiency with basic professional concepts and definitions. | | | | | | | Course Learning Outcomes | At the end of this course, the student;  1. Learn English concepts related to different subjects in the Cookery Department,  2. Learns the different ways of using language patterns in scientific texts.  3. Learns to understand more easily the complex sentences and words in the texts used in the kitchen.  4. Learns to translate sample texts from scientific books or articles belonging to gastronomy disciplines.  5. Can make international correspondence. | | | | | | | Course Content | English terms that will form the basis of professional foreign language proficiency; Introduction to professional foreign language in culinary terms; Professional terms and concepts; Professional terminology; English terms of kitchen tools and utensils; Professional terms related to personal care, hygiene and sanitation; cooking terms; Giving the English recipes of dishes specific to Turkish cuisine; Giving English recipes of dishes specific to Russian cuisine; Giving English recipes of Italian cuisine; Giving English recipes of dishes specific to British cuisine. | | | | | | | **Weeks** | **Topics** | | | | | | | one | English terms that will form the basis of professional foreign language competencies | | | | | | | 2 | Introduction to professional foreign language in culinary terms | | | | | | | 3 | Professional terms and concepts | | | | | | | 4 | Professional terms and concepts | | | | | | | 5 | professional terminology | | | | | | | 6 | English terms of kitchen tools and utensils | | | | | | | 7 | Professional terms related to personal care, hygiene and sanitation | | | | | | | 8 | cooking terms | | | | | | | 9 | Giving the English recipes of the dishes specific to Turkish cuisine | | | | | | | 10 | Giving the English recipes of the dishes specific to Turkish cuisine | | | | | | | 11th | Giving the English recipes of the dishes specific to Turkish cuisine | | | | | | | 12 | Giving English recipes of dishes specific to Russian cuisine | | | | | | | 13 | Giving English recipes of Italian cuisine dishes | | | | | | | 14 | Giving English recipes of dishes specific to British cuisine | | | | | |  |  | | --- | | **General Competencies** | | Students are expected to understand the main topics of this course and use it in their fields and applications. | | **resources** | | https://leafyplace.com/types-of-cusine | | **Evaluation System** | | Grade assessment for this course will be done as follows:   * Quiz: 20% (Week 7, 31 October- 04 November 2022) * Midterm Exam (Midterm): 30% (Week 9, 14 November - 18 November 2022) * Final Exam (Final): 50% (02-13 January 2023) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **WITH PROGRAM LEARNING OUTCOMES**  **COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** | | | | | | | | | | | | | | | | | | |  | **PO1** | **PO2** | | **PO3** | **PO4** | | **PO5** | **PO6** | | **PO7** | **PO8** | | **PO9** | **PO10** | | **PO11** | **PO12** | | **LO1** | 5 | 5 | | 5 | 4 | | 5 | 3 | | - | - | | 5 | - | | - | 5 | | **LO2** | 5 | 5 | | 5 | 4 | | 5 | 4 | | - | - | | 5 | - | | - | 5 | | **LO3** | 5 | 5 | | 5 | 4 | | 5 | 4 | | - | - | | 5 | - | | - | 5 | | **LO4** | 5 | 5 | | 5 | 4 | | 5 | 3 | | - | - | | 5 | - | | - | 5 | | **LO5** | 5 | 5 | | 5 | 4 | | 5 | 4 | | - | - | | 5 | - | | - | 5 | | **REVENGE: Learning Outputs OP: Program Outputs** | | | | | | | | | | | | | | | | | | | **Contribution**  **level** | | | **1 Very Low** | | | **2 Low** | | | **3 Medium** | | | **4 High** | | | **5 Very High** | | |   Relation of Program Outcomes and Related Course   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** | **PO12** | | professional English | 5 | 5 | 5 | 4 | 5 | 4 | - | - | 5 | - | - | 5 | |